**NORVEGIA** norvegia

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| **Riferimento** | EURES Norvegia |
| **Mansione** | Waiter - Valsøya |
|  | Waiter Job description • Keeping the restaurant neat and clean • Provide service in the a la carte serving as well as serving groups • Learn the menu and be able to recommend combinations of drinks to fit the meal. • Set tables for small parties and groups Skills: Education, work experience, language, certificate etc. • Certificate as a waiter • Experience from the industry can replace a certificate as a waiter • Being able to communicate in English is a requirement • It is an advantage if you also can manage one of the Scandinavian languages Working hours and place of work The work is whift-based an working hours will vary from day to day, place of work is Valsøya. Type of contract Temporary contract from May to October 2022. Start date 15th of May – 16th of October Salary according to tariff Other information Application Last application day 30th of april 2022 How to apply? Apply by sending CV and a presentation of yourself in an email to Liv Bjerknes (Restaurant Manager) Liv@valsoya.no and cc eures@afolmet.it |
| **Sede** | Norvegia |
| **Numero posti** | 2 |
| **Titolo** | Diploma Istituto Alberghiero |
| **Email:** | [**Liv@valsoya.no**](mailto://Liv@valsoya.no%20&cc=eures@afolmet.it) **and cc eures@afolmet.it** |
| **Scadenza:** | 30/04/2022 |

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| **Riferimento** | EURES Norvegia |
| **Mansione** | Chef - Valsøya |
|  | Chef Job description • Daily participation in kitchen operations • Production, mise en place and service • Perform washing and cleaning of kitchen facilities in accordance with internal control at the kitchen (IK-Mat) and HACCP • Contribute input to menu planning and concept development especially in concern of using local produce. • Positive contribution to community and communication with colleagues and guests Skills: Education, work experience, language, certificate etc. • Certificate as a chef • Long experience within the industry, and good references can compensate for the lack of certificate as a chef • Being able to communicate in English is a requirement • It is an advantage if you also can manage one of the Scandinavian languages Working hours and place of work The work is whift-based an working hours will vary from day to day, place of work is Valsøya. Type of contract : emporary contract from 15th ofMay to 16th of October 2022. Salary according to tariff Application: Last application day 30th of April 2022 How to apply? Apply by sending CV and a presentation of yourself in an email to Liv Bjerknes (Restaurant Manager) E-mail liv@valsoya.no and cc eures@afolmet.it |
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